

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
MAPLE SALMON BELLY	14	BLUEFISH PÂTÉ	12
		THE BOARD	39

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
LOBSTER BISQUE crème fraîche, brioche croutons	16
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
GRILLED SWELL OYSTERS togarashi butter, scallion	16
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	16
WINTER CITRUS SALAD white balsamic, radicchio, fennel, pistachio	18
DEVEILED EGGS smoked trout roe*, dill	15
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
GRIDDLED CRAB CAKE apple, pickled shallot, whole grain mustard aioli*	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
TUNA TARTARE * sesame, lime, cucumber	22

PLATES

CRISPY WHOLE FISH ginger-tumeric rub, sambal, bibb lettuce, pickled vegetables	42
HERB CRUSTED HAKE parsnip purée, haricot verts, grapefruit, pistachio	36
PAN SEARED MONKFISH maitake, bok choy, littleneck clam, dashi, chili oil	35
GULF SHRIMP RIGATONI calabrian chili butter, rapini, meyer lemon breadcrumbs	30
GRILLED SALMON* roasted chicories, apple, blood orange, black pepper vinaigrette	38
MAINE LOBSTER SPAGHETTI chili roasted winter squash, smoked uni butter	48
VADOUVAN SEAFOOD CURRY shrimp, mussels, lobster tail, cauliflower, pita	41
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, roasted mushrooms, bordelaise	48
HERB ROASTED CHICKEN Sparrow Arc potato gratin, grilled broccoli rabe, thyme sauce	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	28

Parties of 10 or more will be subject to an automatic 20% gratuity.

*Items served raw or under cooked. Consuming raw or undercook meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS napa cabbage slaw, cotija, salsa verde	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
FRIED FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	21

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
SPARROW ARC POTATO GRATIN thyme, gruyère	14

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CAMBRIDGE

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20.750

AMSL



COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Freezer Martini three gins, dry & very cold	17	SPARKLING 2023 Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17	Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	12	Illumin-8 IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	12
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Night Moves rum blend, pamplemousse, ginger honey, topo chico	17	WHITE 2022 Raimbault-Pineau Sauvignon Blanc, Coteaux du Giennois	17	Pilsner Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	8	Standard Cider, Hudson North / NY 5.0% / 16oz	10
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16	2024 Copin Daybreak, Sonoma County	15	Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	11	Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Mr. November* rye, walnut liqueur, apple shrub	17	2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	White Witbier, Allagash / ME 5.2% / 13oz	10	Charmes & Hexes Blackberry Plum Sour Ale, Banded Brewing / NH 5.2% / 13oz	9
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar	17	2024 Cellario Lafrea, Vermentino, Langhe Favorita	13	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Jack Pumpkin Ale, Tilted Barn / RI 6.0% / 13oz	11
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2024 Elena Walch Pinot Grigio, Alto Adige	17	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Gunner's Daughter Milk Stout, Mast Landing / ME 5.5% / 13oz	10
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2024 Mas La Chevaliere Chardonnay, Languedoc	18	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Ashlawn Coffee Stout, Fox Farm / CT 7.0% / 13oz	11
ZERO PROOF - MOCKTAILS		PINK 2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18	Wavetable IPA, Grimm / NY 6.7% / 16oz	12	TREAT YOURSELF	
		2024 Maison Gutowski La Dépendance, Côtes de Provence	13	Wild at Heart IPA, Vitamin Sea / MA 6.0% / 13oz	11		
		RED 2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	16	Tall Kiwi IPA, Other Half / NY 7.0% / 13oz	12		
		2022 Brandborg Bench Lands, Pinot Noir, Umpqua Valley	15				
		2022 Victor Hugo Zinfandel, Paso Robles	17				
Gardenia NA sparkling wine, apple shrub, pomegranate	13	2023 Gail Doris, Cabernet Sauvignon, Sonoma	18			Old Fashioned elijah craig single barrel bourbon, demerara, angostura bitters	21
Don't Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13					French 34 monkey 47 gin, lemon, bubbles	20
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13						
St. Agrestis 'Phony Negroni	11						

* contains nuts